

# Dept. 4V – Youth Food Preservation

Superintendent: Ann Morgan - be17mor@aol.com

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

## Rules & Regulations:

1. See "General Rules and Regulations" for a complete list.
2. All jars must be clean **STANDARD HALF PINTS, PINTS, QUARTS, AND JELLY JARS** with brand name on jar. Jars must be clear, non-tinted glass. Jar tops must be clean and not rusty. Rims or rings are to be left on the jars. See each division for specific requirements on jar sizes by class.
3. Food must be canned since October of previous year. Recommend using a tested recipe. (Recipe sources: Ball Blue Book, USDA Complete Guide to Home Canning and So Easy to Preserve)
4. Canning must be done according to USDA specifications. USDA specifications can be found at [nifa.usda.gov](http://nifa.usda.gov)
5. Each can must have at minimum, the canning date
6. All jelly, preserves, or fruit butters must be in **STANDARD HALF PINTS OR JELLY JARS**.
7. All opened entries will not be accepted.
8. Judges reserve the right to open canned products if necessary to make the best decision.

**KEY: Pint or Quart = P/Q , Half Pint, or Jelly Jar = HP/JJ**

## DIVISION 1 – FRUIT AND VEGETABLES

### CLASS

1. Applesauce (P/Q)	7. Tomato Juice (P/Q)
2. Cherries, Whole or Pitted, Red or White (P/Q)	8. Beans, Green or Wax, Regular (P/Q)
3. Peaches, Halves or Pieces (P/Q)	9. Beans, Green or Wax, Fancy (P/Q)
4. Pears (P/Q)	10. Tomatoes, Whole (P/Q)
5. Jar Misc. Fruit (P/Q)	11. Tomatoes, Broken (P/Q)
6. Fruit Juice, Grape, or Apple (P/Q)	12. Jar Misc. Vegetable (P/Q)
	13. Spaghetti Sauce (P/Q)
	14. Dilly Beans (P/Q)

## DIVISION 2 – JELLIES, JAMS, PRESERVES, AND FRUIT BUTTERS

### Rules & Regulations:

1. Specify name of jelly, preserve or butter.
2. Definitions:

Jellies: Are made by cooking fruit juices with sugar. They are clear without pieces of fruit and have a firm consistency.

Jams: Are made by cooking crushed or chopped fruit with sugar. They are a sweet thick spread.

Preserves: Are small whole fruits or uniform-sized pieces in a clear, slightly jellied syrup.

### CLASS

1. Grape Jelly (HP/JJ)	6. Peach Preserves (HP/JJ)
2. Apple Jelly (HP/JJ)	7. Misc. Jar of Fruit Preserves
3. Other Fruit Jelly (HP/JJ)	(Specific name) (HP/JJ)
4. Misc. Jar of Jam (Specific name) (HP/JJ)	8. Misc. Jar of Fruit Butters (HP/JJ)
5. Strawberry Preserves (HP/JJ)	

### DIVISION 3 – PICKLES, RELISHES AND HERBS

1. Dill Pickle ( <i>Pint</i> )	7. Pepper Relish ( <i>Pint</i> )
2. Cucumber Pickle ( <i>Pint</i> )	8. Jar of Misc. Relish ( <i>Pint</i> )
3. Bread and Butter Pickle ( <i>Pint</i> )	9. Salsa ( <i>Pint</i> )
4. Pickles by Mix ( <i>Pint</i> )	10. Home Dried Veg. Or Fruit ( <i>Half Pint</i> )
5. Jar of Misc. Pickle ( <i>Pint</i> )	11. Home Dried Herb ( <i>Half Pint</i> )
6. Tomato Relish ( <i>Pint</i> )	

## Dept. 4W – Youth Home Furnishings & Family Life

Superintendent: Myrtle Sturtz & Carol Reed

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

### DIVISION 1 – TABLE SETTINGS

#### Rules & Regulations:

1. See “General Rules and Regulations” for a complete list.
2. Table settings MUST be conference judged. Conference judging will only be available on Sat. Sept. 6th.
3. Must include three or more pieces of china and glassware, and a card stating menu, which includes an entree. Menu dictates amount of china and silver to use, no miniature tea sets.
4. China can be used from a previous year’s entry but all else must be changed.  
Exception: China from a table setting receiving a grand champion rosette cannot be reused.
5. No paper napkins or paper products, except in picnic or barbecue class.
6. Only entrant may arrange table setting.
7. No use of camera/cell phones to aid in the set up.
8. All entries must have a miniature centerpiece appropriate for the setting and no taller than 12”.
9. Use of alcoholic beverages in menu is prohibited.
10. Use of large tablecloths is discouraged because of bulk.
11. Silverware will not remain on display but will be taken home by the exhibitor.
12. Due to space limitations table settings cannot be any larger than 16” x 20”.

#### CLASS

1. Breakfast Setting	4. Special Occasion ( <i>Should carry out a theme, ex: birthday or holiday; state the occasion</i> )
2. Lunch Setting	
3. Dinner Setting	5. Picnic or BBQ Setting

### DIVISION 2 – HOME FURNISHINGS

#### Rules & Regulations:

1. For class 2 - see 4M (Crafts) for appropriate divisions and classes for non fabric, mesh wreaths and 4Y (Flowers) for floral wreaths.

#### CLASS

1. First Pillow ( <i>Juniors only</i> )	4. Wooden Handed Crafted Article for Home ( <i>No holiday items</i> )
2. Decorative Pillow ( <i>Used as room accessory</i> )	
3. Room Accessories Unit ( <i>3 or more articles blending to makes a set of accessories including a desk pad, appliance covers with hot pad, etc.</i> )	5. Stitched Hand-Crafted Article for Home ( <i>No holiday items</i> )